Wisconsin Cleaning & Sanitation Workshop

Madison, Wisconsin - May 1, 2018

Morning Program
8:00 Registration
8:25 Welcome and Introduction
8:30 Development of a Sanitation Program
Scott Rankin
Department of Food Science, UW-Madison
9:15 Chemicals for Cleaning & Sanitation
Brad Tennis
ProActive Solutions, USA

Afternoon Program
1:00 Sanitary and Efficient Equipment Design
Gabe Miller
Pi-FS, LLC
1:45 Break
2:00 Plant Sanitation Audits
Marianne Smukowski
Wisconsin Center for Dairy Research
2:45 UW Dairy Plant Walk-through and Laboratory Session Demonstrating Rapid Methods and Swabbing for Assessment
Dayton Bruha
Nelson-Jameson
Francois Desroches
Hypred

10:15 Break
10:30 COP & Manual Cleaning
Scott Rankin
Department of Food Science, UW-Madison
11:00 CIP System Components
Allan VerVoort
Ecolab
12:00 Lunch (Provided)

How to Enroll

Mail Enrollment Form & Payment
Enrollment Options:
1. Register On-line & Payment:
   http://www.dairyfoods.wisc.edu
2. Mail Form & Payment to:
   University of Wisconsin-Madison
   CALS Conference Services
   640 Babcock Drive, Madison, WI 53706
3. Fax Form & Payment to: 608-262-5088

Note: The CIP Workshop and Dairy HACCP Workshop together fulfill the requirements for the Wisconsin Master Cheesemaker Program Quality Assurance Short Courses.

Materials Mailed to Student
Upon receipt of Enrollment Form and payment, CALS Conference Services will mail a confirmation letter and receipt to the student at the address shown on the enrollment form.

Enroll by April 25, 2018
Enrollment is limited to the first 45 paid students due to limited space in the laboratory. Persons who enroll after the course is filled will be placed on a priority mailing list for the next short course.

For Further Information:
Registration: 608.263.1672 FAX: 608.262.5088
CALS Conference Services
640 Babcock Drive
Madison, WI 53706-1519
Online registration: dairyfoods.wisc.edu
No phone registrations, please.

Curriculum: (608) 263-2008
Scott A. Rankin
Dept. of Food Science
1605 Linden Drive

Visit the web page: dairyfoods.wisc.edu to register

Enrollment Form

Wisconsin Cleaning & Sanitation Workshop
May 1, 2018
Submit enrollment form for each registrant. Use separate forms or copies for additional registrants. Print clearly or type.

Name: ____________________________
Title: ____________________________
Company: ________________________
Mailing Address: ☐ Home ☐ Business
Address: __________________________
City/State/Zip: ____________________
Telephone during day: ( )______________
email: _____________________________

$210.00 - Workshop fee
Register On-line & Payment: dairyfoods.wisc.edu

Mail to: CALS Conference Services
640 Babcock Drive, Madison, WI 53706-1519
Forms can also be faxed to us at (608) 262-5088

Please charge to the following:
☐ AMEX  ☐ DISC  ☐ MC  ☐ Visa  Exp. date:______
Credit Card Number: __________________________
Name on Credit Card: ________________________
Signature: _________________________________

Full payment must be made at the time of registration. Phone registrations are not accepted. Payment must be made at the time of registration. Failure to do so will result in registration cancellation.
Wisconsin Cleaning & Sanitation Workshop
Madison, Wisconsin - May 1, 2018

Purpose
The Wisconsin Cleaning and Sanitation Workshop is a one-day workshop designed to cover the basics of cleaning and sanitizing food equipment and methods of monitoring cleaning efficiency. Discussions and lab sessions will include a variety of topics from designing a sanitation program to monitoring system performance. Many of the food safety problems in industry have been the result of inadequate cleaning or sanitation. This workshop will provide the information necessary to help design a standard sanitation operating procedure (SSOP) for your processing plant.

This workshop is jointly sponsored by Cooperative Extension, the Department of Food Science, and the Wisconsin Center for Dairy Research as part of the educational mission of the University of Wisconsin. This workshop fulfills the requirement for a sanitation short course required for the Wisconsin Cheese Makers License under ATCP 69.02 (3)(e).

Who Should Attend
This workshop is open to all dairy and food processors, suppliers and regulators who wish to learn or review the basics of cleaning and sanitation in food plants. The lab sessions in the workshop will allow individuals to review proper procedures for use in the cleaning regime.

When
Check-in begins at 8:00 a.m. and the program starts at 8:25 a.m.

Registration Fee
The fee of $210 covers registration costs, supplies, lunch, and staff expenses for the workshop. Lodging, and parking are not included in the registration fee.

Where
Auditorium, Room 205-Babcock Hall, 1605 Linden Drive University of Wisconsin-Madison. Parking on campus is highly restricted. If you need to park on campus, you will need to make your own parking arrangements. Please go to: http://transportation.wisc.edu/parking/visitor.aspx for information. If you are staying at a campus area hotel, many offer free shuttle service to/from campus and an additional fee for parking can be avoided.

Lodging
Lodging is not included in the registration fee. Make your lodging reservation directly with the hotel/motel you select. Each of the following hotels will hold a block of rooms for this course sold on a first-come basis. Shuttle service is provided by the hotel.

DoubleTree
525 West Johnson Street
608-251-5511
$169 single/double plus tax (14.5%)
Cut off date: March 31, 2018
Group Code: CIP

Cancellations
Applicants may cancel up to fourteen (14) days before the first day of the workshop for a full refund. Cancellations received later than fourteen days prior to the course are subject to the entire tuition charge. Substitutions may be made at any time.